

# Aiyana Keebler

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## PROFILE

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Chef with a track record building high-impact solutions and improving reliability.

## WORK EXPERIENCE

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### Sous Chef — Kirlin - Hayes (2024 - 2025)

- Managed kitchen of 20 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 232 guests with 95%+ client satisfaction.

### Private Chef — Schamberger LLC (2014 - 2020)

- Catered private events for up to 97 guests with 95%+ client satisfaction.
- Maintained food cost under 34% with vendor negotiations and waste controls.

## CORE SKILLS

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### Cuisine Styles

Italian • Plant-based • French • Mediterranean

### Kitchen Skills

Plating • Menu Design • Cost Control • Sauce-making

### Operations

Catering

### Soft Skills

Quality Control • Training • Time Management • Team Leadership

## EDUCATION

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B.A. Hospitality Management, Hagenes - Smitham Institute (2023)

## CERTIFICATIONS

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- Certified Sommelier (optional)